

APPETIZERS WITH SOFT PULLED PORK AND 'NDUJA FROM CALABRIA



Menù Ingredients

2 Amusette - Pastry Taster Spoon - 7082
2 Miny trendy quadrato - Trendy Mini square tart shells - 7081
20 g Salsa di 'Nduja Calabrese (Calabrian 'Nduja Sauce) - X60X
40 g Pulled pork - SB2
to taste Flower mix multicolor - 1716

Ingredients

to taste Fresh herbs

Chef: Giovanni Pace

Method

Blend the pulled pork into a mousse, adding a little of its liquid if necessary. Place the mixture in a pastry bag and stuff the Mini Trendy squares and the Amusette taster spoons. Add some 'Nduja sauce from Calabria and garnish with the multicoloured Flower Mix and fresh herbs.